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FR GUIDE D'UTILISATION
CS NÁVOD K POUŽITÍ
DA BRUGERVEJLEDNING
DE BETRIEBSANLEITUNG
EN USER GUIDE
ES MANUAL DE UTILIZACIÓN
IT MANUALE D'USO
NL GEBRUIKSAANWIJZING
PT MANUAL DE UTILIZAÇÃO

Four
Trouba
Ovn
Backofen
Oven
Horno
Forno
Oven
Forno

De Dietrich

De Dietrich

FR 02
CS 24
DA 46
DE 68
EN 90
ES 112
IT 134
NL 156
PT 178

Dear Customer,

*You have just acquired a **DE DIETRICH** oven and we would like to thank you.*

Our research teams have created this new generation of appliances for you. Their quality, appearance, functions and technological advances make them exceptional products, showcases of our unique know-how.

*Your new **DE DIETRICH** oven will blend harmoniously into your kitchen and perfectly combine cooking performance and ease of use. We wanted to offer you a product of excellence.*

*In the line of **DE DIETRICH** products, you will also find a wide range of cookers, hobs, ventilation hoods, dishwashers, and refrigerators, all of which can be built in and coordinated with your new **DE DIETRICH** oven.*

Of course, in an ongoing effort to better satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).

You can also log onto our site:
***www.dedietrich-electromenager.com** where you will find our latest new ideas and useful additional information.*

DE DIETRICH
Setting New Values

www.dedietrich-electromenager.com

As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on advances to their technical, functional and/or aesthetic properties.

Important:
Before installing and using your appliance, please read this Installation and Usage Guide carefully, as it will allow you to quickly familiarise yourself with its operation.

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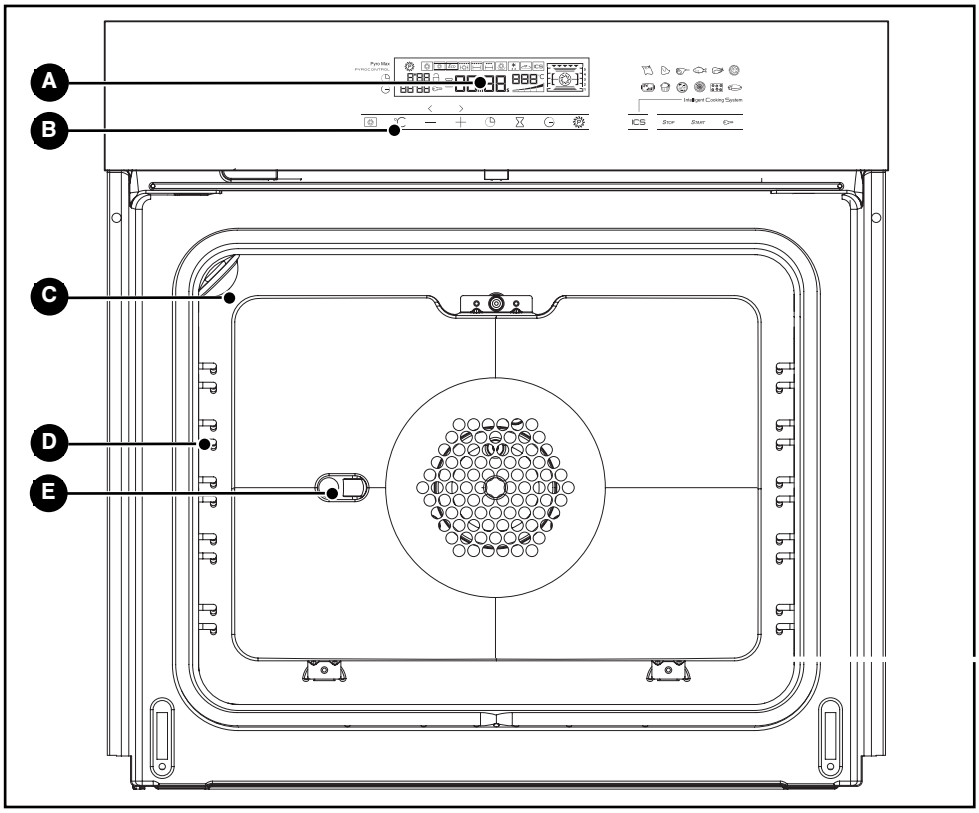
• *INTRODUCTION TO YOUR OVEN*



- **A** Programmer
- **B** Control buttons
- **C** Lamp
- **D** Wire shelf supports
- **E** Hole for rotisserie

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• *Accessories*

Your appliance is equipped with two safety grids with handles, one with handles for a 45 mm dish, a Lissium pastry dish and a 45 mm dish.

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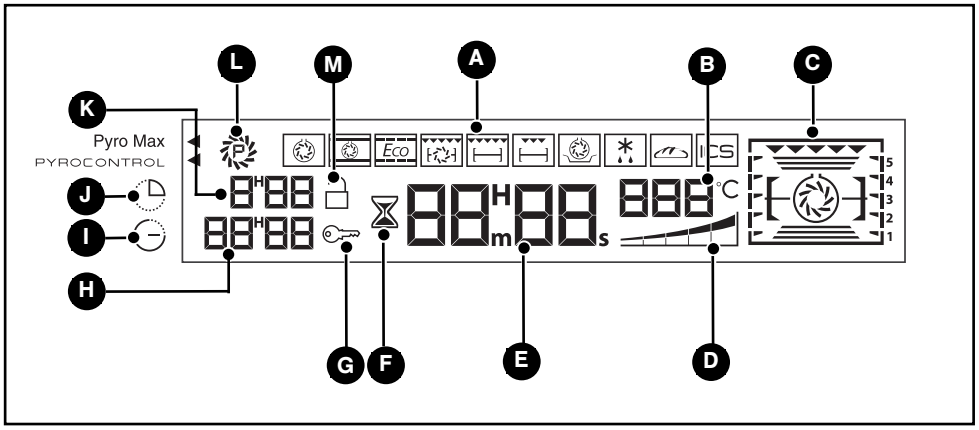
EN 1 / DESCRIPTION OF YOUR APPLIANCE

- ***INTRODUCTION TO THE PROGRAMMER***



- **A** Cooking modes display
- **B** Oven temperature display
- **C** Shelf support indicator and selected cooking mode indicator.
- **D** Temperature rise indicator
- **E** Clock or timer display
- **F** Timer indicator
- **G** Control panel lock indicator (child safety device).
- **H** Cooking end time display
- **I** Cooking end time indicator
- **J** Cooking time indicator
- **K** Cooking time display
- **L** Cleaning indicator
- **M** Pyrolysis lock

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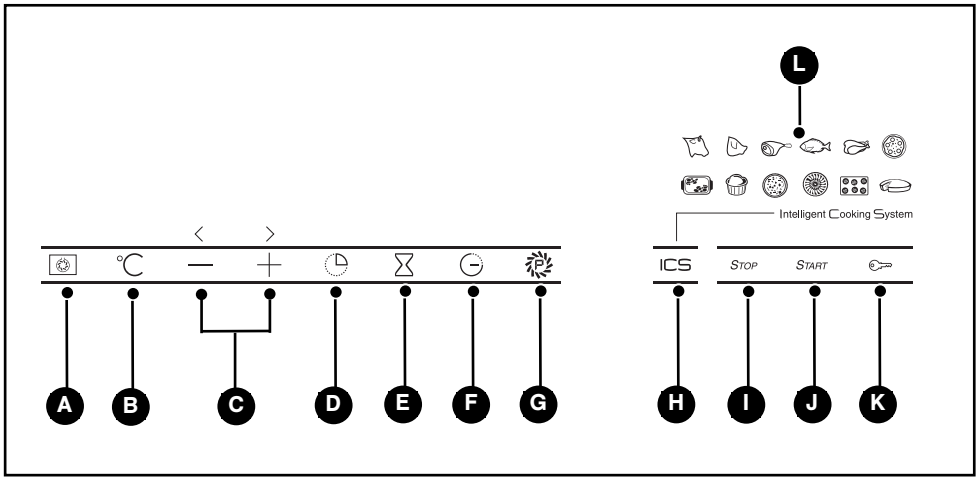
• *INTRODUCTION TO THE SELECTION BUTTONS*



- **A** Selecting cooking modes
- **B** Cooking temperature
- **C** Adjustment buttons
- **D** Cooking time
- **E** Timer
- **F** End of cooking
- **G** Cleaning
- **H** ICS button
- **I** Stop
- **J** Start
- **K** Control panel locking (child safety device)
- **L** Indicator of dishes selected with ICS

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• *USING THE PROGRAMMER*

• *How to set the time*

- When plugged in

The displays flashes 12:00 (fig.1).

Set the time by pressing the + or - buttons (holding your finger on the button allows you to scroll through the numbers rapidly) (fig.2).

Example: 12:30

Press the ◷ button to confirm.
The display stops flashing (fig.3).

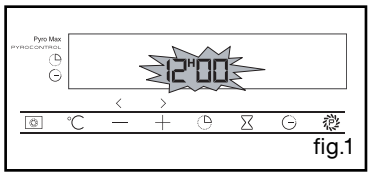

fig.1

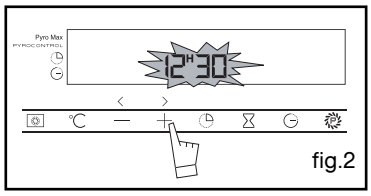

fig.2

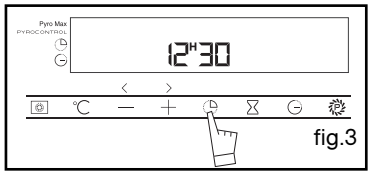

fig.3

- To set the time on the clock

Press and hold the "◷" button for a few seconds until the display is flashing (fig.1), then release.
Audible beeps indicate that it is now possible to set the time.

Adjust the clock setting with the + and - buttons (fig.2).
Press the ◷ button to confirm.

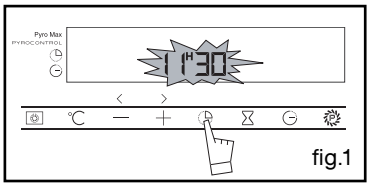

fig.1

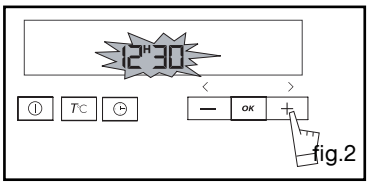

fig.2

Warning

If there is no confirmation from the "🕒" button, the time is recorded automatically after a few seconds.

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• *Immediate cooking*

– The programmer should display only the time. It should not be flashing.

Press the button (fig.1) then select your cooking programme using + or - (fig.2).

Example: –> shelf support 2 recommended.

– Confirm with the button ***"Start"*** (fig.3).

The indicator for cooking programme and recommended temperature freeze. The shelf support indicator and the working elements appear.

The oven begins heating.

Place your dish in the oven based on the recommendation shown in the display.

Your oven recommends the optimal temperature for the chosen cooking mode.

Hower, you can still adjust the temperture by pressing the **"°C"** button under the display (fig.4).

The "°C" flashes in the display to indicate that you can adjust the termperature by pressing the + or - buttons (fig.5).

Example: –> set to 220°C.

– Confirm with the ***"Start"*** button.

The temperature rise indicator indicates the temperature increase in the oven.

A series of beeps will sound when the oven reaches the selected temperature.

To stop cooking, press and hold the ***"Stop"*** button for a few seconds.

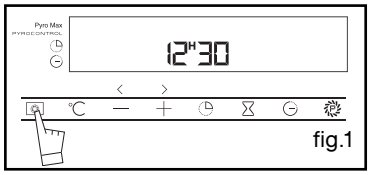

fig.1

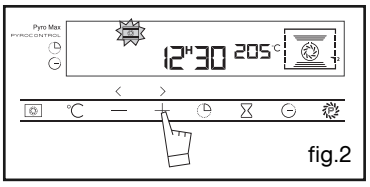

fig.2

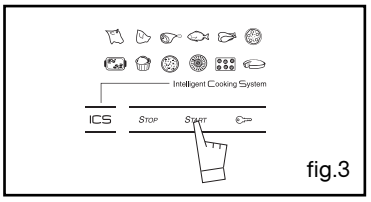

fig.3

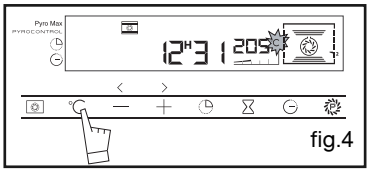

fig.4

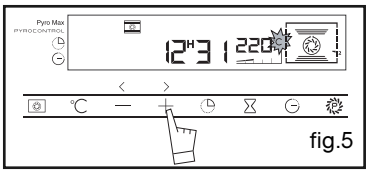

fig.5

Warning

After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

Warning

All types of cooking are done with the door closed.

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• *PROGRAMMED COOKING*

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (see paragraph: immediate cooking).

- Press the ◷ button until the cooking time indicator starts to flash ◷.

The display flashes 0:00 to indicate that you can now adjust the setting (fig.1).

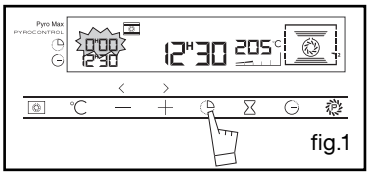
fig.1

- Press the **+** or **-** buttons to set the desired time.
Example: 30 mins cooking time (fig.2).
The cooking time is recorded automatically after several seconds or alternatively, confirm by pressing the ***"Start"*** button.
The cooking time display stops flashing.
The countdown of the cooking time begins immediately after it has been set.

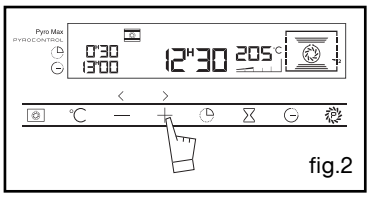
fig.2

After these three steps, the oven heats up:

A series of beeps will sound when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven turns off;
- the cooking time indicator and 00:00 both flash (fig.3),
- a series of beeps sounds for a few minutes. The beeping can be stopped by pressing ***"Stop"***.

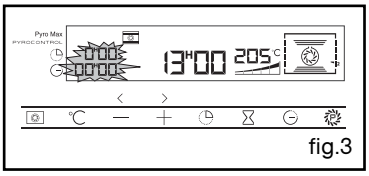
fig.3

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• *PROGRAMMED COOKING*

- *Cooking with delayed start and chosen cooking end time*

Proceed as with programmed cooking.

- Press the ⏲ button until the cooking end time indicator starts to flash ⏲.

The display flashes to indicate that you can now adjust the setting (fig.1).

- Press the **+** or **-** button to set the desired cooking end time.
Example: end of cooking at 16:00 (fig.2).

The cooking end time is recorded automatically after a few seconds or alternatively, valide by pressing the ***"Start"*** button.
The cooking end time display stops flashing.

After these 3 steps, the oven heating is delayed so that cooking ends at 16:00.

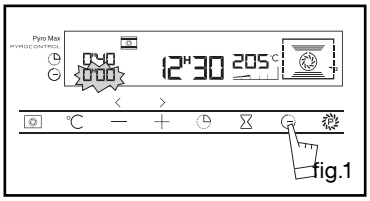

fig.1

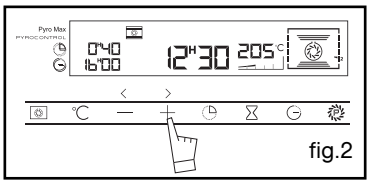

fig.2

At the end of cooking (end of programmed time),

- the oven turns off,

- the cooking time indicator and 0:00 both flash (fig.3),

- a series of beeps sounds for a few minutes. The beeping can be stopped by pressing ***"Stop"***.

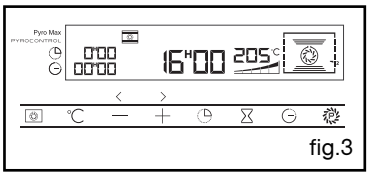

fig.3

The display returns to the time of day.

In the case of programmed cooking cycles, the cavity lights up until cooking begins, and remains lit until cooking is finished.

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• *USING THE TIMER FUNCTION*

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.
In this case, the timer display has priority over the clock display.

- Press the ⧖ button (fig.1).

The ⧖ time symbol and 0m00s flash in the display.

- Adjust the chosen time by pressing the **+** or **-** buttons (fig.2).

- Press the " ⧖ " button to confirm, or wait for a few seconds.

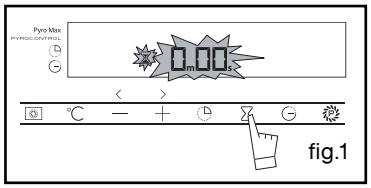

fig.1

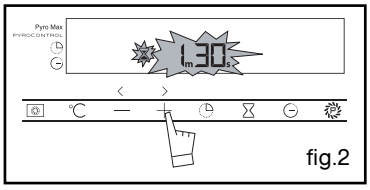

fig.2

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds.
Once the time has expired, the timer emits a series of beeps to notify you.
The beeping can be stopped by pressing ***"Stop"***.
The display returns to the time of day.

Warning
It is possible to change or cancel the timer at any time.

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• *PERSONALISING THE RECOMMENDED TEMPERATURE*

Select the cooking function.

- Press ***Start***.

If you wish to customise the recommended temperature:

- Press the **°C** button until the temperature display begins flashing.
- Press the + or - button until the desired temperature appears.
- Press ***Start*** to confirm.

• *LOCKING THE CONTROLS (CHILD SAFETY)*

OVEN OFF

You have the option of preventing access to the oven controls by taking the following steps:

when the oven is **off** press the 🔑 button for a few seconds (fig.1),

a “key” appears in the display -> access to your controls is locked (fig.2).

To unlock access, press on the 🔑 button for a few seconds.
The oven controls are once again accessible.

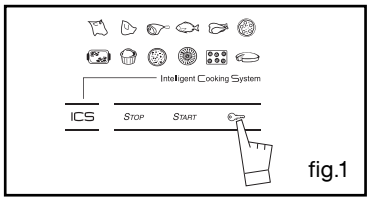

fig.1

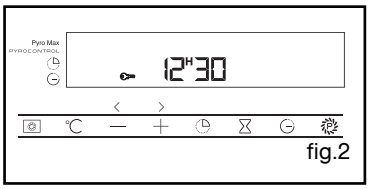

fig.2

Warning
You cannot lock the oven if you have programmed a cooking cycle.

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• *"I.C.S." FUNCTION*

The ICS (Intelligent Cooking System) function will completely simplify cooking for you because the oven will automatically calculate all the cooking parameters (temperature, cooking time, cooking mode) based on the selected dish thanks to its electronic sensors located in the oven that constantly measure the moisture level and temperature variations.

OPERATING THE ICS FUNCTION:

This cooking mode takes place in two phases:

1) a data search phase during which the oven begins heating and determines the ideal cooking time. This phase lasts between 5 and 40 minutes depending on the dish.

- Press the "ICS" button (fig.1).

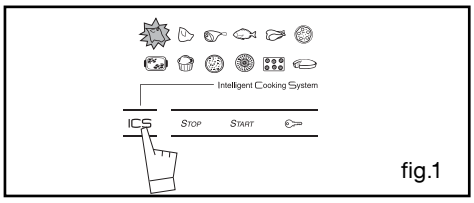

fig.1

The overn offers a choice of 12 dishes:

- Press the + or - button to select your dish (fig.2).

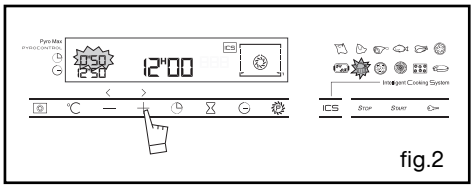

fig.2

Example: Soufflés

- **Roast beef**
- **Pork roast**
- **Lamb**
- **Fish**
- **Chicken**
- **Pizza**
- **Stuffed vegetables**
- **Soufflés**
- **Savoury tarts**
- **Pies**
- **Small biscuits**
- **Cakes**

One you have selected your dish, slide it into the oven at the shelf support requested.

- Confirm by pressing the ***Start*** button to start cooking (fig.3).

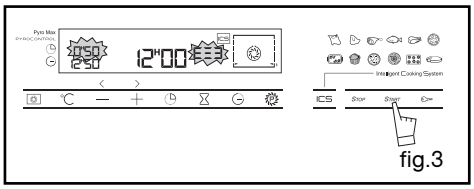

fig.3

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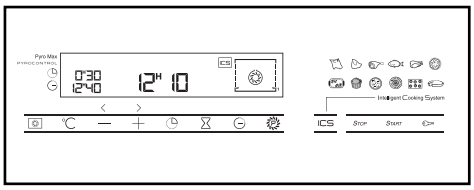
- ***"I.C.S." FUNCTION***

N.B.: No preheating is required to use the ICS function. Cooking ABSOLUTELY must begin in a cool oven. It is useful to wait for your oven to cool down completely before starting a second cooking programme, if not, it will start beeping to indicate that the oven is hot.

IMPORTANT: Do not open the door during this phase or you may disturb the recording of data.

This data search phase is symbolised by rotating arrows.



2) a second cooking phase: The oven has determined the time required and displays it, along with the cooking end time. The remaining cooking time indicated takes into account the cooking time from the first phase. You can now open the door (e.g. to baste a roast).

- The oven turns itself off when the cooking time has ended.

DELAYED START FUNCTION:

To program a delayed start,

- Press the ⏲ button until the indicator starts flashing ⏲ and change the hour for the cooking end time.

PLEASE NOTE: If you want to programme a subsequent ICS cooking cycle, wait until the oven has cooled completely. However, you can use the "Manual" function even if the oven is hot.

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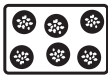
	Roast Beef	• Roast beef (prepared rare) ⚠ • Place the roast on the grid using the grid + drip tray assembly. **You can turn it over when the cooking time becomes fixed.**
	Roast Pork	• Pork roasts - Loin - Tenderloi
	Lamb	• Leg of 1kg to 2,500kg ⚠ • Place the roast on the grid using the grid + drip tray assembly. **You can turn it over when the cooking time becomes fixed.**
	Fish	• Whole fish (sea bream, pollock, trout, mackerel, etc.) • Roasted fish
	Chicken	• Chickens weighing 1 to 1.7 kg • Duck, guinea fowl, etc.
	Pizza	• Fresh store-bought pizza • Ready-to-use pizza dough • Home-made pizza dough • Frozen pizza
	Vegetables stuffed	• Tomatoes, stuffed peppers & vegetables • Lasagna (fresh or frozen) • Shepherd's pie, brandade, etc.
	Soufflé	• Use a tall mould with straight edges and a diameter of 21cm.
	Tarts (savoury)	• Fresh quiches • Frozen quiches • Frozen mini-pastry
	Tarts (sweet)	• Fresh tarts • Frozen tarts
	**Small Biscuits**	• Small individual pastries: cookies, croissants, buns, fruit bread in a mould, croque-monsieur.
	Cakes	• Home-style cakes: sweet or savoury loaves, pound cake. • Ready-to-mix batters in packets.

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• Take the roast out of the refrigerator at least one hour before starting the cooking programme:
• If you prefer meat rare; if you prefer it well done, opt for a traditional cooking function.
• Trim away as much fat as possible: it causes smoke.
• At the end of cooking, allow the meat to sit for 7 to 10 minutes wrapped in a sheet of aluminium foil before carving.

• Take the roast out of the refrigerator at least one hour before starting the cooking programme: the colder the meat is, the closer it will be to the end of cooking.
• Use an earthenware dish. Add one to two tablespoons of water.
• At the end of cooking, allow the meat to sit for 7 to 10 minutes wrapped in a sheet of aluminium foil before carving. Add salt when cooking is finished.

• Take the meat out of the refrigerator at least one hour before starting the cooking programme:
• Select a leg that is round and plump rather than long and lean.
• Wrap the meat in aluminium and let it sit after cooking.

• Use this function only for whole fish cooked with herbs and white wine.
(Grilled fish or papillote preparations require that the oven be preheated.)

• Turnspit cooking: do not forget to place the drip tray on the first shelf support to catch the drippings.
• Cooking in a dish: Opt for earthenware dishes to avoid splattering.
• Pierce the skin of poultry to avoid splattering.

• Place it on the grid for a crispy crust (you can place a sheet of parchment paper between the grid and the pizza to protect the oven from cheese drippings).
• Place the pizza on the baking tray for a soft crust.

• Properly adjust the dimensions of the dish to the quantity of food to be cooked to avoid juices spilling over.

• Butter the mould and do not touch the inside with your fingers or the soufflé will not rise.

• Use a non-stick aluminium mould: the crust will be crispy on the bottom.
• Remove the tray from frozen quiches before placing them on the grid.

• Use a non-stick aluminium mould:
• The crust will be crispy on the bottom.

• Small individual cakes made on a pastry tray and placed on the grid.
⚠ puff pastry must be cooked on “CAKES” to achieve good results.

• Cakes made in a cake mould, round, square... and always placed on the grid.
It is possible to place two cake moulds side by side.

EN 4 / OVEN COOKING MODES

*

CIRCULATING HEAT
(recommended temperature **180°C** min 35°C max 235°C)
- Cooking controlled by the heating element located at the back of the oven and by the fan.
- Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
- Recommended for keeping white meat, fish and vegetables moist.

For cooking multiple items on up to.3 levels.

COMBINED HEAT
(recommended temperature **205°C** min 35°C max 275°C)
- Cooking controlled by the upper and lower heating elements and by the fans.
- Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a bit from the grill.
- Recommended for quiches, pies, wet fruit tarts, placed preferable on an earthenware dish.

*

ECO
(recommended temperature **200°C** min 35°C max 275°C)
- Cooking controlled by the upper and lower heating elements.
- This position allows for energy savings while preserving the quality of the cooking.
- The ECO position is used for energy label performance.
- All types of cooking are done **without preheating.**

FAN GRILL + ROTISSERIE
(recommended temperature **200°C** min 180°C max 230°C)
- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- The spit keeps turning until the door is opened.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all poultry and roasts on the spit, for cooking leg joints thoroughly, and cuts of beef. To keep fish steaks moist.

VARIABLE GRILL MEDIUM AND HIGH + ROTISSERIE
(recommended positions **2 or 4** - min 1 - maxi 4)
- Cooking done by the upper element.
- The double grill covers the entire grid surface. The grill is as effective on medium as on high, for small quantities.
- They are recommended for grilling chops, sausages, toast or prawns placed on the grid.

**** Program(s) used to obtain the results indicated on the energy label in accordance with European standard EN 50304 and European Directive 2002/40/CE.***

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KEEPING THINGS WARM
(recommended temperature **80°C** min 35°C max 100°C)

- This position allows you to keep your dishes hot by occasional heating from the bottom of the oven along with the fan.
- Recommended for letting dough rise for bread, brioche, kugelhopf...without exceeding 40°C (plate warming, defrosting).

BREAD
(recommended temperature **205°C** min 35°C max 275°C)

- Cooking sequence recommended for baking bread.
- After preheating, place the ball of dough on the pasty dish - 2nd shelf.
- Do not forget to place a ramekin of water on the bottom to get a crispy, shiny crust.

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• *PERFORM A PYROLYSIS*

• *Immediate pyrolysis*

Warning

Take out the oven fittings out, as well as the sliding dish support (see the chapter on accessories in the "installation guide") and remove any large splashes that may have have formed.

- Check that the programmer is displaying the time of day and that it is not flashing (fig.1).

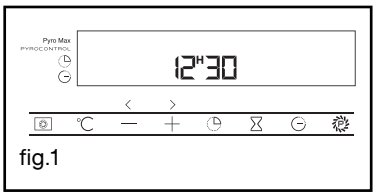

fig.1

You can choose between 2 lengths of time for the pyrolysis:

Pyrocontrol: duration of pyrolysis between 1h30m and 2h12m depending on how dirty it is.

Pyro Max: pyrolysis duration 2h00m.

Press the button (fig.2).
The pyrolysis duration by default displays 1h30 (fig.1), but you can make this longer or shorter.

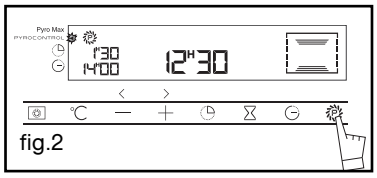

fig.2

Example: pyrolysis cycle 2h00.
Press the + button to obtain the duration you want (fig.3).
Confirm your selection by pressing ***Start***.

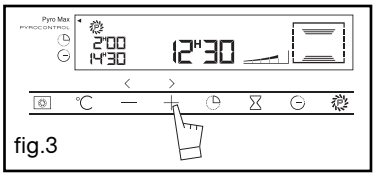

fig.3

The pyrolysis starts. The duration starts to count down immediately after it has been set.
The temperature rise symbol lights up.
During pyrolysis, the symbol flashes in the programmer indicating that the door is locked (fig.4).
When pyrolysis finishes, 0:00 flashes as well as the symbol.

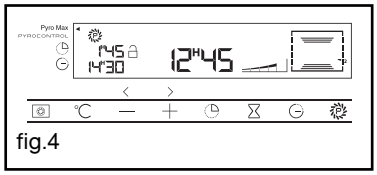

fig.4

- When the oven is cool, use a damp cloth to remove the white ashes.
The oven is clean and once again ready for the cooking application of your choice.

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• *PERFORM A PYROLYSIS*

• *Delayed pyrolysis*

- Follow the instructions described in the section “Programming for immediate pyrolysis”.

After confirming the pyrolysis cycle with the ***Start*** button:

- Press the ⊖ button.
The end of cooking time flashes to indicate that it is now possible to set it (fig.1).

- Press the + or - button to set the desired end time (fig.2).

Example: end of cooking at 18:00.
Confirm your selection by pressing ***Start***.

- After these steps, the beginning of pyrolsys is delayed so that it finishes at 18:00.

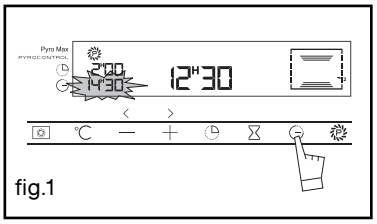

fig.1

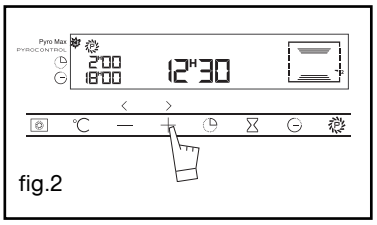

fig.2

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EN 6/ NOTES

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• *SERVICE CALLS*

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate *(fig.1)*.

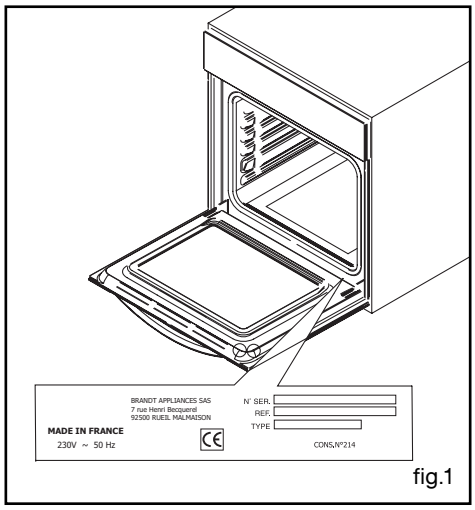

fig.1

GENUINE REPLACEMENT PARTS

During maintenance work, request that only ***certified genuine replacement parts are used.***